

# Retail Food Inspection Report


Floyd County Health Department  
Telephone (812) 948-4726

<b>Establishment Name</b> PARNELLI'S CHICAGO EATERY (MOBILE)	<b>Telephone Number</b> Est 812-913-0019 Own 812-913-0019	<b>Date of Inspection</b> 09/25/2020	<b>ID#</b>
<b>Address</b> 3548 E. 10TH ST, JEFFERSONVILLE IN 47130	<b>Purpose</b> <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	<b>Follow Up</b>	<b>Released</b> 09/24/2020
<b>Owner</b> PATRI MARCONI		<b>Menu Type</b> 1 _ 2 _ 3 <u>X</u> 4 _ 5 _	
<b>Owner's Address</b> 12409 HUMMINGBIRD WAY SELLERBURG, IN 47172			
<b>Person in Charge</b> STEFFON JOHNSON			
<b>Responsible Person's Email</b> HCAMPBELL@PARNELLIS.COM			
<b>Certified Food Handler</b>			

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"  
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
188	X			Measured gyro meat at 88 degrees in hot well. Must be rapidly reheated to 135 prior to hot holding. Hot well isn't designed for reheating.	CORRECTED
342		X		Measured hand sink at 70 degrees. Heating unit worked for 3-comp sink, but didn't register with handsink.	NEXT EVENT

**Summary of Violations**      C   1      NC   1      R   0  

Received by (name and title printed): STEFFON JOHNSON	Inspected by (name and title printed): A.J. Ingram CHIEF FOOD SPECIALIST
Received by (signature):	Inspected by (signature): 
cc:	cc: